



cheesecake cupcake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of crushed graham crackers
- 4 tablespoon of butter, melted
- 2 (8 ounce) packages cream cheese (room temperature)
- 3/4 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 (21 ounce) can cherry pie filling

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line cupcake tins with cupcake liners
 2. Crush the graham crackers and mix with butter. Place 1 tablespoon of this mixture in each cupcake liner, and press down on the mixture to make the crust.
 3. In a mixing bowl, beat room temperatured cream cheese, sugar, eggs and vanilla until light and fluffy.
 4. Fill each cupcake liner with the cream cheese mixture, almost to the top.
 5. Bake for 15 minutes. Remove from oven and cool.
 6. Top with a teaspoonful of cherry pie filling.
 7. Remove cupcake liner before serving (optional)
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